Joseph Drouhin

L'ÉLÉGANCE NATURELLE
DES GRANDS BOURGOGNES

2024 CHAMBOLLE-MUSIGNY

VILLAGE WINE - 100% PINOT NOIR

The name of the village "Chambolle" is probably derived from the Celtic "cambola" (meaning fertile land near a stream, soil of good quality), already reputed for its vineyards in Gallo-Roman times and cultivated by the monks in the Middle Ages. Joseph Drouhin owns several parcels in this appellation.



Producing communes: Chambolle-Musigny.

Supply: Grapes harvested on some parcels of the Drouhin Family Properties as well as from grapes and musts purchased from supply partners according to rigorous specifications.

Vinification:

- Total destemming. In accordance with the terroir and the profile of the vintage, we do 2 to 3 weeks of fermentation and maceration in small open vats, marked by punching of the cap and pumping-over.
- The yeasts are indigenous (natural). Pressing in a vertical press.

Ageing: in oak barrels including 20-25% of new barrels for between 14 to 16 months.

2024 VINTAGE REDS: The pinot noir grapes displayed excellent phenolic maturity; we therefore increased the proportion of whole-clusters to up to 40%. We also adapted our ageing methods to align volume, oak type, and barrel age in order to achieve the finest harmony between wine and vessel. 2024 will yield precise, pure, and authentic wines, faithful reflections of their terroirs..

Tasting note by Véronique Boss-Drouhin: Fine lace and silk are the words most often associated with this wine. Bright, intense colour and complex aromas evoking violet, black cherry and damp earth. According to the vintages, there are also notes of truffle and game. Refined tannins coat the palate. Good balance between texture and acidity. Long aftertaste, with notes of cherry and candied fruit.

Service: Cellaring: Optimal consumption: 8 to 13 years.

Ageing potential: 15 years. Tasting temp: 60-62°F

JAMES SUCKLING
93-94 POINTS

Beautiful racy fruit with vivid aromas of moss, red berries and a hint of spices. Round and juicy on the palate, with a medium body and creamy, chalky tannins. Long, fresh and poised. Tank sample.

TIM ATKIN MW
93 POINTS

A notably outstanding Chambolle-Musigny, this sports an engaging nose of effusive wild flowers, succulent Damson plums, Christmas spices, strawberry preserves and a hint of wild game. The palate is creamy with lacey tannins and a chipper coil of supporting acidity. The resonant finish and exotic complexity suggest that this is well worth aging at length, at least six to seven years.

BURGHOUND
89-91 POINTS

THE "SWEET SPOT" WINES FROM THE 2024 VINTAGE IN THIS ISSUE

A perfumed and ultra-elegant nose reflects notes of the essence of red cherry, crushed fennel, plum and a mix of spice elements. The refinement of the nose is also present on the delicious and overtly stony middle weight flavors that possess excellent vibrancy that carries over to the bright, clean and focused finale. Classic Chambolle in a package that should repay mid-term bottle aging. Worth checking out.

ALSO:

WINE ADVOCATE-90 PTS, VINOUS-89-91 PTS

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